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San Lorenzo Wine List 2017

San Lorenzo

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San Lorenzo's
Modern Italian. New York Style



Menu

WHITES

- HOUSE WINES
- 2011 Vini Stocco, Pinot Grigio, Friuli, Italy
- 2014 Vini Stocco, Sauvignon Blanc, Friuli, Italy 6.5 \ 19 \ 26

San Lorenzo's Wine List

We carefully select our wines to match our delicious modern Italian food. Please note that vintages are subject to change.

2014 Solandia Grillo, Sicilia IGT, Italy 7 \ – \ 28

Simple, fresh & peachy, an excellent house wine.

STAFF FAVOURITE

2014 Picpoul de Pinet, Domaine Font-Mars, France 9 \ 36

Very crisp & zesty w/ subtle hints of fruit. A great partner to shellfish/ seafood. A firm favourite amongst our staff at San Lorenzos.

2015 Monte Tondo Soave, Garganega, Verona 8.5 \ 33

Fresh floral nose w/ ripe pear & apple notes, soft lemon acidity & a crisp dry mineral finish

ITALY

2015 Villa del Lago, Pinot Grigio, Veneto 8 \ 32

Light refreshing, apples, pears & lemons.

2014 Alpha Zeta, Chardonnay, Veneto 8 \ 32

Clean & fresh w/ a long finish.

2015 La Giustiniana, ‘Gavi de Gavi’ Piemonte ‘Cortese’ 49

A straw yellow wine w/ a fresh acidity w/ hints of green, fresh ripe golden apples & honey.

2013 Pecorino d’Abruzzo, Torre dei Beati 48

Fine & elegant nose, of pear, broom & gardenia, rounded off by hints of honey, but vibrant w/ typical sage & rosemary flavours of the variety.

FRANCE

2014 Ballade Printaniere Sauvignon de Touraine, Domaine Sinson 9.25 \ 36

Elegant, refined & refreshing w/ ripe lime & grapefruit characters.

2013 Gentil d’Alsace, Hugel, Alsace 35

Not a typical Alsace wine, this is a blend which contributes to the wine being fruity, floral, a lovely aperitif wine.

2013 Meursault ‘Clos du Cromin’, Maison Louis Jadot 110

A broad & mouth-filling with ripe yellow fruit flavours, but balanced by the classic Burgundian minerality & tremendous length on the finish.

2004 Chateau Larrivet Haut-Brion White, Pessac-Léognan 93

This Sauvignon Blanc (80%) & Semillon still has remarkable freshness & citrus notes, but with some waxy notes. Ripe, honeyed & delicious.

GERMANY

2013 Empress Josephine Riesling, Mosel, Germany 38

A rich wine w/ delicious tropical & stone fruit notes giving a light sweetness & a refreshing acidity on the finish.

SPAIN

2015 Pionero Mundi Albarino, Rias Baixas 36

A beautifully crisp, fresh wine w/ a creamy texture. Another staff favourite.

2014 Telmo Rodriguez Basa Blend, Rueda ‘Verdejo Blend’ 9.75 \ 38

Ultra refreshing, rich, precise nose of citrus fruit w/ subtle hints of spice.

2013 Guerrilla Barrica, Valdeorras ‘Viognier’ 40

A fleshy straw yellow colour wine w/ green tones. Features floral & spicy notes.

2014 Cuna de Reyes Bianco, Rioja, Spain 40

Zingy citrus fruits on a cream palate with a fresh lingering finish.

SOUTH AFRICA

2013 Tulbagh Winery Chenin Blanc, South Africa 37

Delicate, dry and aromatic with smooth honeyed citrus fruit with a lingering finish.

ROSÉ

2014 Sipp Mack Alsace, France 9.5/ 38

SPARKLING

Prosetin, Vino Bianco Frizzante 6.5/ 19.5 (500ml)

NV Cipriano Prosecco,Veneto, Italy 35

NV Bereche et Fils Brut Reserve, Champagne, France 100

DESSERT

2012 Torres Moscatel d’Oro ‘Floralis, Spain 8.5 \ – \ 36

2011 Chateau Sainte Helene – Sauternes A/C, France 15/ 50

REDS

HOUSE WINES

2015 Fabien Jouvès, Malbec, France 6.75 \ 19 \ 26

2013 Bodegas Campos, Reales, Tempranillo, Spain 6.5/ 19/ 2

2013 Solandia Nero d'Avola, Sicilia IGT, Italy 7/ -/ 28

Medium bodied, simple but a great house wine.

STAFF FAVOURITE

2013 'Le Maestrelle' Toscana IGT, Antinori, Italy 8 / 32

A blend of Sangiovese, Merlot & Syrah. An excellent wine w/ real character, goes well w/ all food types, a real winner.

2012 Serego Alghieri Possessione Rosso, IGT Veneto, Masi 10 \ 39

Corvina, Rondinella & Molinara blend. The wine has an attractive nose & spicy bouquet w/ good structure & complexity.

ITALY

2012 Chianti, Da Vinci, Tuscany, Italy 36

Bright ruby red medium-bodied w/ aromas of ripe plum, cherry & accented by peppery notes & a soft finish.

2014 San Lorenzo 'Il Casolare' Rosso, Marche, Italy 9.75 \ 39

Fresh, clean, balanced, Montepulciano/Sangiovese blend, easy to drink, certified organic.

2013 Montepulciano d'Abruzzo, Torre dei Beati 45

An elegant, polished Montepulciano w/ subtle floral notes & cherry fruits.

2015, Heartwood Old Vine Organic Zinfandel, Puglia, Italy 10 \ 39

Complex red fruit with an earthiness & spice on the palate matched by a long finish.

2012 Chianti Superiore, Poggiotondo, Tuscany 50

Deep dark fruits w/ velvety soft tannins, long complex finish.

2011 Tacco Barocco Negroamaro, Sampietrana 44

Intense ripe red berries, soft & spicy.

2011 Pian delle Vigne, Brunello di Montalcino DOCG 105

Produced entirely from Sangiovese this wine shows all the richness that the grape attains in the southern, & hotter, part of the region. It has smooth cherry fruit, a hint of baked earth & polished tannins.

FRANCE

2013 Merlot, Les Vignes de L'Eglise, Languedoc 7.75 / 30/strong>

Smooth, medium to full bodied, juicy w/ a touch of spice.

2014 Bertaine et Fils Pinot Noir, Aude 9.25/ 36

Light, medium bodied, w/ hints of red currant, ripe cherry & sublet oak.

2011 Champs de Fleuret, Bordeaux Superieur 8.5 / 34

Modern Merlot-based Bordeaux, showing soft red fruit & a typical graphite note.

2009 Chateau Blaignan, Medoc, Bordeaux 55

Full bodied, well balanced Bordeaux blend, oak & dark berry fruit.

2014 Chateauneuf du Pape ‘La Bernadine’, Michel Chapoutier 79

Made predominantly from old vine Grenache in the southern Rhone valley, this wine is rich in fruit & depth of flavour but with soft tannins.

SPAIN

2012 Hacienda Lopez de Haro, Rioja 9.25 / 36

Expressive, soft, elegant Tempranillo w/ a hint of vanilla & oak.

2014 Artevin, Tempranillio 30

A balanced, easy drinking wine with plenty of black fruits and a hint of spice.

2014 Proyecto Garnachas de Espana Moncayo, Old Vine Garnacha, Ribera de Queiles

Bright red berry aromas, youthful & rounded, medium bodied w/ sweet tannins, aged for 5 months in French oak.

PORTUGAL

2013 Vinha do Monte, Alentejano 37

A blend of mostly native grapes unapologetically modern w/ bright flavours & crushed berry fruits.

ARGENTINA

2013 Andean Vineyards Reserve Malbec, Mendoza 36

A true diamond on our list, excellent value, Sangiovese blend. Rich, full bodied without harsh tannins.

SOUTH AFRICA

2013, Ixia Shiraz, Swartland, South Africa 34

Full bodied and smoky with deep fruit w/ a peppery punch to finish.

PORT

Graham’s 10 Year Old Tawny Port, Portugal 8
2010 Vintage Douro DOC Quinta do Crasto, Portugal 14

Reservations

Please select the type of reservation you'd like to make below.

What do you wish to book for?

- a table of 1 to 10 people
- a group of 11 people or more

Back to Menus



Cocktails
Drinks

Early Bird Dinner
Early Bird

Address & Contact

San Lorenzo's

Unit 9, Castle House,
73-83 South Great
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WK13

+353 (1) 478 9383

reservations@sanlorenzos.ie

Our Opening Times

Day	Lunch	Dinner
Mon	11.00-15:30	17:00-21:00
Tue	11.00-15:30	17:00-21:00
Wed	11.00-15:30	17:00-21:30
Thu	11.00-15:30	17:00-22:00

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17:00-22:00

Sat

10.00-15:30

17:00-22:00

Sun

10.00-16:00

17:30-21:00

Contact & Location

The Story

San Lorenzo's

Modern Italian. New York Style

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